

**In the Specification:**

Replace the paragraph beginning at page 1, line 15, with the following rewritten paragraph:

According to one aspect of the invention, there is provided a pressure cooker, comprising: a cooking pot having an open end through which food articles are introduced for cooking, and removed after cooking; and a lid removably attachable over the open end of the cooking pot and securely lockable thereto to enable cooking at high pressure; the cooking pot being formed with a plurality of circumferentially-spaced locking flanges fixed to, and extending radially inwardly around ~~its~~ its the open end of the cooking pot; and the lid being formed with a plurality of circumferentially-spaced locking flanges extending radially outwardly around its outer periphery located to enable the lid: (a) to be applied over the open end of the cooking pot by passing the lid flanges through the spaces between the cooking pot flanges; and (b) to be rotated to either a locking position wherein the lid flanges underlie the cooking pot flanges to securely lock the lid to the cooking pot, or to an unlocking position wherein the lid flanges are in the spaces between the cooking pot flanges to enable detachment of the lid from the cooking pot.

Replace the paragraph beginning at page 2, line 1, with the following rewritten paragraph:

According to another aspect of the invention there is provided a pressure cooker, comprising: a cooking pot having an open end through which food articles are introduced for cooking, and removed after cooking; and a lid removably attachable over the open end of the cooking pot and securely lockable thereto to enable cooking at high pressure; the lid including a gripping handle fixed thereto along its outer periphery; the cooking pot including at least one gripping handle fixed thereto at its open end and located to underlie the lid handle, and to be locked thereto, in the locking position of the lid; the lid further including: a venting valve movable to an open position to vent the interior of the cooking pot to the atmosphere, or to a closed position to permit the pressure in the cooking pot to rise to a super-atmospheric pressure; and a safety interlock within the gripping handle of the lid permitting rotation of the lid from one of its positions to its other position only when the valve is

in its open position, and permitting movement of the valve from its open position to its closed position only when the lid is in its locking position with respect to the cooking pot; the lid being fixed to its gripping handle by a pair of fastener pins; the safety interlock including a control member movable from a first position when the two gripping handles are aligned, to a second position when the two gripping handles are not aligned;

said control member being formed with a pair of elongated slots receiving said fastener pins and guiding the movement of said control member.

Replace the paragraph beginning at page 2, line 15, with the following rewritten paragraph:

According to a further aspect of the invention, there is provided a pressure cooker comprising: a cooking pot having an open end through which the food articles are introduced for cooking, and removed after cooking; and a lid ~~removably attachable~~ rotatably mounted over the open end of the cooking pot and securely lockable thereto to enable cooking at high pressure; the lid including a gripping handle fixed to the lid at one side of its outer periphery, and an auxiliary handle fixed to the lid at the opposite side of its outer periphery; the cooking pot including two gripping handles fixed to opposite sides of the open end of the cooking pot, such as to enable a user to grasp by two hands one handle of the lid and one handle of the cooking pot and to rotate the lid with respect to the cooking pot to the locking and unlocking positions of the lid.

Replace the paragraph beginning at page 4, line 15, with the following rewritten paragraph:

For securely locking lid 3 to the cooking pot 2, the cooking pot is formed with a plurality of radially-extending circumferentially-spaced locking projections or flanges 6 fixed to, and extending around, its open end overlying its annular seat 4; and similarly the lid 3 is formed with a plurality of radially-extending circumferentially-spaced locking projections or flanges 7 fixed to, and extending around, its outer periphery. Flanges 6 of the cooking pot extend radially inwardly, and flanges 7 of the lid extend radially outwardly. Flanges 7 of the lid 3 are located, with

respect to flanges 6 of the cooking pot 2, such as to enable the lid: (a) to be applied over the open end of the cooking pot by passing the lid flanges 7 through the spaces between the cooking pot flanges 6; and (b) to be rotated, from an unlocking position wherein the lid flanges are in the spaces between the cooking pot flanges, to a locking position wherein the lid flanges are aligned with and underlie the cooking pot flanges. The latter position, namely the locking position of the lid 3, is shown in Fig. 2.

Replace the paragraph beginning at page 7, line 19, with the following rewritten paragraph:

As in the pressure cooker illustrated in Figs. 1 – 3, the open end of the cooking pot 22 is formed with a plurality of circumferentially-spaced inwardly-extending locking projections or flanges 26 fixed to the open end of the cooking pot and cooperable with outwardly-extending projections or flanges 27 formed around the outer periphery of the lid 3. In addition, a gripping handle 28 is fixed to the outer periphery of the lid 23; and a pair of gripping handles 29a, 29b are fixed to the cooking pot 22 at diametrically-opposite sides of its open end.

Replace the paragraph beginning at page 12, line 24, with the following rewritten paragraph:

As shown particularly in Figs. 15 and 18, the underside of the lid 23 is provided with a hood 86 underlying the venting passageway 65 through stem 64. Hood 86 is formed with an annular array of slots which ~~sever~~ serve as restrictive passageways 87 to restrict the discharge of the steam through the venting passageway 65 when weight 31 is lifted by pushbutton 73, or by the steam pressure under the lid, as described above.

Replace the paragraph beginning at page 13, line 2, with the following rewritten paragraph:

The illustrated pressure cooker is programmable according to the desired pressure, cooking mode, and cooking time. For this purpose, the control panel 35 illustrated in Fig. 22 includes an On/Off button 90 which when first depressed, turns the cooker On to produce a warm mode of operation, and when next depressed, turns

the pressure Off. The control panel 35 further includes ~~an Up-Time~~ a Down-Time button 91 and ~~a Down-Time~~ an Up-Time button 92 which may be depressed to select the desired cooking time as displayed in a display window 93. The control panel further includes a Cooking Mode button 94 for selecting the cooking mode (e.g., high, low, medium), and a Pressure Mode button 95 which selects the pressure (super-atmospheric, atmospheric), both displayed in the display window 93. If a super-atmospheric pressure is selected, pushbutton 73 (Fig. 15) would be in its lower position, thereby making weight 31 effective to control the venting passageway 65, to produce a regulated super-atmospheric pressure; whereas if an atmospheric pressure is selected, pushbutton 73 would be moved to its upper position thereby lifting weight 31 to open the venting passageway 65 to the atmosphere.